

Lorita Chupp

Raspberry Cheesecake

Crust:

1 ¼ C shortbread cookie crumbs, finely ground

¼ C ground almonds

2 T sugar

1/8 tsp. almond extract

3 T unsalted butter, melted

Filling:

6 oz. white chocolate, finely chopped

3 pkgs. (8 oz.) cream cheese

½ lb. Neufchatel cream cheese

5 lg. eggs

¾ C sugar

3 T flour

1 tsp. vanilla

¼ tsp. almond extract

Glaze:

7 T whipping cream

8 oz. white chocolate

Other Ingredients:

¼ C melted raspberry jam

Toasted sliced almonds

Fresh raspberries

Preheat oven to 350°. For crust: Mix first 4 ingredients in small bowl. Blend in enough butter to bind crumbs. Press mixture onto bottom of 9" springform pan. Bake 10 minutes. Transfer to rack and cool completely. Reduce oven to 325°. For filling: Melt chocolate. Using electric mixer, beat cheeses in large bowl until smooth. Blend in eggs one at a time. Mix in sugar, flour, vanilla and almond extract. Stir 1 C of mixture into lukewarm chocolate, mix into remaining filling in bowl. Pour filling over crust. Bake until cheesecake is firm around edges, but still moves slightly in center when pan is shaken – about 40 minutes. Transfer to rack and cool. Cover and refrigerate overnight. For glaze: Bring cream to simmer in heavy saucepan over low heat. Add chocolate and stir until smooth. Spoon glaze over top of cheesecake. Using spatula, spread glaze slightly over edge. Refrigerate until glaze is set. Brush jam around sides of cheesecake. Press almonds onto sides. Arrange raspberries in center of cheesecake, if desired.